



COUTURE CUISINE
HORS D'OEUVRES MENU



SAMPLE MENU

Canapes & Hors D'oeuvres

- chicken yakitori, scallion, tare, sesame
- duck confit taco, mango and jicama slaw, ginger-chili crema
- prime rib slider, secret sauce, cheddar, brioche bun
- siu mai of pork, shrimp & scallop, spicy soy sauce
- pork & beef meatball, marinara, pesto, parmesan
- ham & cheese croquette, piquillo pepper aioli
- chicken satay, lemongrass marinade, peanut sauce
- lamb kofta kebab, pickled turnip, sumac aioli
- soy braised pork belly bao, ginger-scallion, hoisin, peanuts
- nashville hot chicken bao, bread & butter pickle
- beef tartar, caper, shallot, egg yolk, chimichurri mayo, baguette crisp
- crispy fried calamari, sriracha aioli
- albacore tuna tartare, white soy vinaigrette, wasabi tobiko, shiso leaf
- salt cod croquette, espelette pepper, shakshuka aioli
- house smoked salmon, pickled cucumber, dill crème fraiche, rye
- crab cakes, chives, spicy citrus aioli
- citrus cured hamachi, yuzu kosho, chili, cucumber, tapioca cracker
- lobster and mango roll, rice paper, thai basil
- grilled prawns, black bean-chili sauce, pineapple
- compressed watermelon, goat cheese mousse, mint, olive oil
- saffron & mozzarella arancini, marinara, parmigiano
- falafel slider, pickled turnip, tahini-garlic sauce
- pea and potato samosa, mango sauce
- warm brie tart, phyllo, figs, almonds, rosemary
- soba noodles, crunchy vegetables, sesame seeds, chilies
- rainbow salad roll, sweet chili sauce

